

1880

G.C. Smith's 1880 Cookbook, Columbia, S.C. (Part 4 of 4)

G. C. Smith

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A sure cure for Chibblains

Bread Cakes

Take hard dried bread (hot of the
browned) - cut off crusts - fine
on boiling water to soften it - hard
squeeze through hands or strain
through Colander - mix in it
a little sour milk - a little
soda, one egg & a little flour
& salt - Bake like flannel,
Cakes.

use a be
for cakes
or until
brown -
in the morn
hours -
on a flat
strawboard
whipped
of this -

Johnny-Cake

One cup - full of Boiled Johnny-
 cake into which beat one Table Spoon-
 full of Sugar, a little salt - two
 eggs (Whites & yolks beaten together)
 - half a cup of milk - & a tea-
 Spoonful of ~~beating~~ powder -
 Into this throw a Table Spoon-
 full of Corn meal -

(All depends on the
 beating! - or at least a
 great deal -)

Bake in well greased
 tin pans -

It ought to puff up like an
 one little puff - & be served
 in the tins in which it is baked.

A sure cure for Chubbains
 Take a piece of unslacked lime of the
 size of a hen's egg, make it as fine
 as flour, take as much hog lard
 & mix together. Soak your feet
 in warm water & take the mixture
 & rub it on your feet
 & stockings
 at night
 in feet

Austrian Torte

Take the whites of 6 eggs
 beat slightly and add
 1 scant teaspoon of cream
 of tartar and continue
 beating until whites are
 stiff and dry. Then add
 1 cup of sifted granulated
 sugar and 1 tablespoon of
 flour. Add 1 tea sp of
 orange and 1 tea sp of
 vanilla - pour in a buttered
 large cake pan. Beat this
 pan inside a few pan that
 has hot water in. Bake

Honey-Bread

One cup-full of dried honey
into which beat one table-spoon-
ful of sugar, a little salt - two
eggs (which are well beaten together)

— half a cup of milk
Sprinkle with flour

Into the pan
put a
little
baking
powder

Beat
greatly
Bake

in pan
It ought
to be better

in the time in which it is baked

use a very cool oven
for about 35 minutes
or until it is golden
brown. Allow to stand
in the pan for several
hours - then invert
on a plate, pour crushed
strawberries over and
whipped cream on top
of this - serve.

A sure cure for Chubbains
Take a piece of unslacked lime of the
size of a hen's egg, make it as fine
as flour, take as much hog lard
& mix together. Soak your feet
in warm water & take the mixture
at 10 o'clock - your feet
stockings
& this
in feet

Humming-Bread

One cup-full of boiled humming
birds which beat one table-spoon
ful of sugar, a little salt - two
eggs (which are beaten together)

— half a cup of flour
Sprinkle in a very cool oven
for about 35 minutes

Into the oven until it is golden
brown. Allow to stand
in the pan for several

hours - then invert
on a plate, pour crushed
strawberries over and
whipped cream on top
of this - serve.

Bake in the
tin pan
It ought
one letter
in the time in which it is baked

A sure cure for Chilblains
Take a piece of unslacked lime of the
size of a hen's egg, make it as fine
as flour, take as much hog's lard
& mix together. Soak your feet
in warm water, & take the mixture
& rub it on the bottom of your feet
to the skin & this
will cure

907 RICHLAND STREET
COLUMBIA
SOUTH CAROLINA

Scotch Scones

- 2 cups flour
- 1 cup milk
- butter size of an egg (put in
melted)
- 2 teaspoons baking powder
- 1 table-spoon sugar
- 2 table-spoons grated dry cheese

Do not mix ingredients too
thoroughly & drop from spoon
& serve hot.

Hokey-Bread

One cup - full of Hokey-Bread

A sure cure for Chilblains
Take a piece of unslacked lime of the
size of a hen's egg, make it as fine
as flour, take as much hog's lard
& mix together. Soak your feet
in warm water, & take the mixture
& rub it on the bottom of your feet
toes & heels, & put on your stockings
when going to bed, repeat this
remedy for 4 nights, & your feet
will be entirely cured.

DAY, 1c (ON TRAINS. 10c)

AND CANNON CONFERENCE

Dry Southern Democrats
Hold Asheville Meet-

In the time in which it is written

Cucumber Relish.

Pare and grate FULL GROWN

Pare and grate or grind FULL GROWN Cucumbers then drain thru a sifter and throw away the green water which will cause the catsup to spoil if left on. IT TAKES TEN TO TWELVE HOURS for cucumbers to drain:

To every PINT of pulp left, ADD:

One (1) tablespoon SALT
Two (2) Tablespoons SUGAR
Two (2) Tablespoons WHITE Mustard Seed
Two (2) Tablespoons Ground Mustard
One (1) Dash Large or Two (2) Medium size
Onions—Grated.
One-half (1/2) Pint Vinegar.

PUT IN SMALL JARS and cover well with vinegar.—SEAL

IT DOES NOT REQUIRE COOKING.

Chocolate Caramel

No 1.

2 1/2 cups
barns

1/2 cake of Bakers Chocolate
1 cup " molasses
1 cup " milk
2 cups " sugar

Desert spoon butter mix all
together and boil till crisp
When done stir in a little Vanilla
and pour into pans taken pretty
cool cut in squares.

Chocolate Caramels

No 2.

Mrs H.
bady

1/4 lb Bakers Chocolate
1 cup of milk
3 cups sugar. 1 tea spoon of flour
and a lump of butter the size
of a walnut.

Cream your sugar from hills
mix sugar and milk. Boil ten minutes
mix flour and butter and stir into
the boiling milk & sugar. Then add
grated Chocolate and boil until it
will harden in a stick.
This quantity makes six pounds of
candy.

Oysters En Brochette



1 quart of Oysters
 1 ounce Butter
 1 + one half pint of well seasoned
 mashed Potatoes
 Half Pint of Rich cream
 2 even table spoonfuls flour
 2 teaspoonfuls of Salt
 Half teaspoonful Worcey
 A pinch cayenne pepper.
 One egg

Make a miniature wall of the
 Potatoes around a Platten just
 inside the rim, it should be
 from one to two inches high
 & about an inch wide. It
 may be flattened at the top or
 higher in the center & sloping
 on both sides make it as
 regular as possible, & smooth

it with a knife. hitte a small
 swab of linen, press it with the
 beated egg, put it in the oven
 to heat and glaze. Put the
 cream, butter, salt pepper and
 one teaspoonful of salt over
 hot water mix the flour
 smooth in a little of the cream,
 and when the latter is hot
 stir it in, let it cook until
 thickened. Put the oysters in a
 sauce pan with the rest of the
 salt, & let them stew in their
 own liquor until plump.
 Shake them about that any
 clam adhering to them may
 rise to the top. Pour it off
 and drain them well in the
 colander. throw them in the
 hot cream and serve imme-
 diately within the Potatoes. If
 milk is used instead of cream
 add another ounce of butter & half
 Table spoonful more of salt.

1882 account of Jellies & Preserves 287
 Try in closet in the Butcher's Pantry in

27-

2-29th Jar^s Brand^y Peaches

1 Jar Can^d Plums

1 Preserv^d Pine Apple

2 Ster^{il} Peaches

4 " Plums

1 " Plum

3 Spic^d Peach

2 Preserv^d Peach

1 Raspberry

1 Crab Apple Marmalade

2 Peach Butter

2 other^s

8 Jars in Box, Strawberry, Cherry, &c

1 Doz Jumbler's Jelly^s

